

WELCOME TO THE BEACON.

A place for looking out and listening in.

Look out over the city skyline and watch
as Melbourne glistens in the sunlight or
sparkles of an evening.

Listen in to unforgettable
performances from some of Australia's
favourite musicians.

Join us for a bite to eat, a pre-show
beverage, or host your own event here!

To see what's coming up, enquire about hosting
an event, or to simply learn more about
Melbourne's newest venue, visit
melbournerecital.com.au/beacon

The BEACON

AT THE TOP OF

MELBOURNE RECITAL CENTRE

STARTERS

FOCACCIA 12

Smoked salt, hand made Del Boccia butter

MOUNT ZERO OLIVES 12

Marinated Mount Zero Olives with orange zest

CHEESE PLATE 38

Delice de bourgogne triple cream, Pyengana sharp cheddar, Shadows of Blue served with crackers, spiced honey, muscatels and fresh pear

ENTREE

ARANCINI (4) 18

Field mushroom and mozzarella arancini, truffle scented aioli, parmesan (V, Vegan on req)

CRISPY CALAMARI 26

Baby calamari with rocket, fresh lemon and garlic aioli (DF)

BURRATA 24

Fresh burrata, house-dried Roma tomato vierge, pine nuts, basil oil (GF)

Pairs well with our focaccia

LARGER

BARRAMUNDI 38

Crispy skin Qld barramundi fillet, leek and potato puree, braised fennel, parsnip chips (GF, DF)

LAMB SHOULDER 38

24-hour braised lamb shoulder, cabernet reduction, broccolini, pecorino romano, toasted hazelnut (GF, DF on req)

GNOCCHI AI FUNGHI 34

House made gnocchi, king brown, shimeji, porcini and pearl mushroom ragu, thyme soffritto, Grana Padano (V, Vegan on req)

BEER/ CIDER

LAGER

ASAHI 12

PERONI 12

COOPERS BLUE 12

ALE

COOPERS PALE ALE 12

COOPERS DARK ALE 12

0% ALCOHOL

HEAPS NORMAL IPA 9

CIDER

HILLS APPLE CIDER 12

SOFT DRINKS

MINERAL WATER 750ML 10

LEMON OR SODA, LIME AND BITTERS 6

SPRITE/ COCA COLA/ COKE ZERO 5.5

NOAH'S ORANGE JUICE 6.5

COCKTAILS

NEGRONI

Roku gin, Campari, Martini Rosso

22

APEROL SPRITZ

Aperol, prosecco, soda, orange

18

CAMPARI SPRITZ

Campari, prosecco, soda, orange

18

CLASSIC MARTINI

- Tanqueray No. 10 Gin
- Suntory Roku Gin
- Belvedere Vodka

26

OLD FASHIONED

Toki Suntory whisky, sugar syrup, soda

22

TOM COLLINS

Roku gin, lemon juice, sugar syrup, soda

22

SPIRITS

16

BELVEDERE VODKA

ROKU GIN / TANQUERAY NO. TEN

ESPOLON TEQUILA

TOKI SUNTORY WHISKY

MAKERS MARK AMERICAN WHISKY

ST REMY BRANDY

KRAKEN DARK RUM

CAMPARI

SPARKLING WINE

Gls/ Btl

CANTINE VEDOVA DOC PROSECCO

Vedova, Italy - Fresh style, hints of golden apple (vegan)

15/ 70

PIPER HEIDSIECK CUVEE' BRUT

Champagne, Fra - Elegant, hints of peach and toasty notes (vegan)

22/105

MOSCATO LA GIOIOSA

Veneto, Italy - Pale yellow, fine bubbles, exotic fruit notes

15/ 70

WHITE WINE

ARA SINGLE ESTATE SAUVIGNON BLANC

Marlborough NZ - Passionfruit and grapefruit aromas, tropical fruit (vegan)

15/ 70

CANTINA GAMBELLARA PINOT GRIGIO

Verona, Italy - Delicate, aromatic, yellow peach, dry finish (vegan)

15/ 70

WICKS ESTATE CHARDONNAY

Adelaide Hills, SA - Citrus and white peach, complex flinty notes (vegan)

15/ 70

WHITE BY THE BOTTLE

Bottle

PIKES LUCCIO FIANO

Clare Valley, SA - Ripe stone fruit preserved lemon, sweet spice

70

LA CHABLISIENNE LA PIERRELEE

Chablis, France - Lemon and toasty butter notes, fine crisp finish

88

ROSE'

YERING STATION VILLAGE

Yarra Valley, Vic - Pale salmon colour, pink grapefruit and watermelon on the palate (vegan)

MIRABEAU ETOILE

Provence, France - Light pink, white peach, velvety finish

Gls/ Btl

15/ 70

86

RED WINE

Gls/ Btl

BESTS GREAT WESTERN BIN 1 SHIRAZ

Grampians, Vic - Red & black fruits, hints of cracked pepper (vegan)

16/ 75

YERING STATION ELEVATIONS PINOT NOIR

Yarra Valley, Vic - Red berries, sweet spice, wam, silky finish (vegan)

15/ 70

XANADU VINEWORK CABERNET

Margaret River, WA - Juicy forest fruits, cassis spice, firm drying tannins

16/ 75

RED BY THE BOTTLE

Bottle

WILLUNGA 100 GRENACHE

McLaren Vale, SA - Dried cherries, cranberry and spice with delicate tannins

88

TAMAR RIDGE RESERVE PINOT NOIR

Tamar Valley, Tas - bursting red berries, sweet spices and fine tannins

95

HENTLEY FARM SHIRAZ

Barossa Valley, SA - Intense plum and blueberry with a fine, long finish

84

SIDES

BRUSSELS SPROUTS

Butter-tossed roasted sprouts, guanciale (cured pork cheek) (GF, V on req, Vegan on req)

16

FRIES

Shoestring fires tossed in salt served with garlic aioli (GF, DF)

14

DESSERT

DARK CHOCOLATE LAVA TORTINO

Oozing chocolate lava cake with vanilla bean ice-cream and crushed hazelnuts

17

BAKED CHEESECAKE

With house made berry compote, warm caramel sauce and vanilla bean ice-cream

17